

ROWNED QUEEN IN THE AMERICAN KITCHEN FOR SHORTENING AND COOKING.

1. Heing Odorless, no unpleasant smell from the kitchen reaches other rooms. 2. Being Flavorless, the natural taste of the food is retained. 3. Being Vegetable, no possibility of disease is carried with it as with Animal fats. 4. Being Digestible, food cooked with it may be eaten without discomfort. 5. Being Rich, it goes twice as far as lard or butter in shortening. 6: Being Pure and Clean, it does not become

rancid. 7. Being Economical, it reduces the monthly bills. 8. Being the Best Frying and Shortening agent obtainable, it is used by Thoughtful, Home-making, Intelligent Women and Men everywhere.

Wesson Salad Oil

is far better value than the finest olive oil and has precisely the same flavor. It is used where economy is considered and nice distinctions made. Sold by leading grocers. Send us 4c. in stamps, mention Be careful to write your address plainly.

🎗 WESSON PROCESS CO., 12 o South Third Street, Philadelphia. 🕏

Hisolutely Clean

In the Schlitz brewery cleanliness is carried to extremes. We do more than is necessary to be certain of doing enough.

The caldrons in which the beer is brewed are kept scrupulously clean and covered. The air in which the beer is cooled is filtered.

The barrels in which it is stored are cleaned with steam and soda, then glazed with rosin on the inside, then cleaned again. The bottles are cleaned with utmost precaution.

Still we filter the beer, then sterilize every bottle, for the slightest uncleanliness taints the whole product. It is in these ways that Schlitz beer hasgained its reputation for pur-ity, and made Milwaukee famous.

Phone 480, Schlitz, 615-21 D St. S. W., Washington.



Your Stomachisnot your slave. It's your friend. Don't abuse your friend. Help your friend.



(all the wheat starch having been turned toward sugar). When taken into the stomach it is instantly assimilated. The process is not unlike snowflakes settling on a warm sponge. GRAN-OLA has the rich nutty flavor of the wheat, and is perfectly delicious. IT BUILDS BRAWN. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Ask your grocer for it. Beware of imitations. Drink Caramel Cereal and sleep well-it leaves the nerves

Send 3c. for Granola sam-

Battle Creek Sanitarium Food Co., BATTLE CREEK, MICH.

ONE LOAF OR 10.000 LOAVES

BREAD Will all be pure, healthful and nutritious if made of CERES FLOUR. CERES is made of the choicest of wheat from the famous wheat fields of Misses wheat fields of wheat fields of Minnessota and Dakota. The \$\frac{1}{3}\$ housekeepers of Wash-FLOUR. Get CERES & from your grocer and &

Wm. M. Galt & Co., Wholesalers, 1st and Ind. Ave. 3

A cup of cocoa as soon as awake in the morn= ing will make weak people strong and put vim and vigor into invalids. Miller's Cocoa is equal to the foreign and half the price. GEORGE MILLER & SON CO., Philadelphia.

Culmbacher

Washington Brewery Co.,

4th and F Sts. N.E. 'Phone 2154.

The wise housewife's favorite. The good cook's standby. AT YOUR GROCER'S.

B.B. Earnshaw & Bro. Wholesalers, 1105-1107-1109 11th st. s.e.

Five Killed by Explosion.

An explosion of gas occurred yesterday in the mine of the McAlester Coal Company, at Alderson, I. T., by which five men lost their lives, seven were injured, and another is reported missing. The killed are Emanuel Taylor, colored; Wiley Clark and brother, colored; Andrew Pescol and Dominico Wesoluty.

The injured are Ed. Andrews, Pat Woods, Paul Sotak and Mose Garrett.

Table and Kitchen.

Practical Suggestions About What to Eat and How to Prepare Food.

Rhubarb is eaten as a fruit, though it belongs to the vegetables. As its food value is very small, it is esteemed more for its diuretic properties and agreeable flavor.

While a native of Europe, it is little known there as a food, its uses being principally medicinal. In this country it is more universally used for the table, though we do not generally recognize its possibilities in the way of supplying a great va-riety of appetizing dishes, as most of us are familiar only with it in the form of rhubarb pic or sauce.

Its Wholesomeness.

While some authorities consider it unfit for food, there are others who advocate its use, and, considering its medical virtues, deem it a very worthy plant to add to our list of edible vegetables.

The objection to its use lies in the fact that it contains a large amount of exalic acid, and this acid is less wholesome than the other fruit acids.

There are some conditions of the body in which it is wise to avoid eating rhubarb or its kindseless.

therefore, persons suffering from acidity should eat of these substances very sparingly, and in some aggravated cases not

The red variety is the richest in flavor, and should be used for making wine if you desire a rich quality. Rhubarb will make a delicious wine, which is said to so closely resemble cham-

pagne as to deceive connoisseurs, and is a much safer beverage to indulge in if you wish to avoid unpleasant after effects. The plant that is forced for the early spring market is more tender, and contains much

Prepared with rice, dates or raisins, this kind makes a very suitable dish to serve to the children, and will be beneficial to them after, perhaps, a too protracted diet of dry foods. It may also be eaten by those who cannot indulge in the plant when it has its acid qualities more fully developed. In Combination.

Rhubarb may be used as a basis for many dainty preparations, and its susceptibility to other flavors will enable you to create pleasing varieties. Orange or lemon peel, chopped almonds, raisins, bananas, strawberries and lemon juice may be used to give agreeable changes. But when using lemon and other acid fruit juices, remember the conditions which

may make these combinations hurtful to those who should not indulge in too acid In order to make rhubarb palatable to

Baked Rhubarb. This requires less sugar than stewing. Peel the stalks, selecting red rhubarb. Cut into inch lengths and place in a stone crock. ington say they can make nicer, lighter, whiter and more digestible Bread, Rolls, Biscuits. Cakes, etc., with CERES than they can with any other FLOUR. Get CERES

Rhubarb Compote. Cut red rhubarb into pieces three inches long. Cover with cold water and set over a moderate fire where it will very slowly come to the boiling point, but do not allow it to boil. Drain the water off carefully, or take the rhubarb up on a fork, keeping the pieces whole. Measure the water and to each pint add a pound of granulated sugar. Boil until it becomes a syrup, then pour over the rhubarb. This is nice served with

plain boiled rice for a simple dessert. Rhubarb Fritters.

Select the smaller stalks of tender, fresh rhubarb. Cut into pieces two inches long; cover with cold water and steam until tender; drain and spread on a platter. Make a syrup of sugar and water, flavor with a little brandy. Pour this over the rhubarb and let stand until perfectly cold. Drain off syrup, dust the rhubarb thickly with granulated sugar. Make a fritter batter in usual way, dip the pieces of rhubarb in the batter and fry in deep hot fat.

Rhubarb Souffle. Pare and cut the rhubarb into small pieces, add enough water to keep from burning, and a pound of sugar to each quart of rhubarb. Stew until tender, then press through a sieve. Measure your rhubarb, and to each pint take three eggs; separate and beat the yolks very, very light, and add to the rhubarb. Mix well, then whip the whites to a stiff froth and fold into the mixture. Throw into a well-but-tered dish and bake in a quick oven about half an hour. When it cracks open on top

Rhubarb Cobbler.

Fill a deep, buttered, earthenware pie dish with rhubarb cut into pieces an inch long. Make a batter of eggs, flour, milk and salt, allowing a large tablespoonful of flour to each egg and milk enough to make a batter thick as for fritter batter. Pour this over the rhubarb and bake until the pudding is light and nicely browned.

Rhubarb Tapioca.

Prepare the rhubarb as for stewing; place in a deep baking dish and add sugar enough to sweeten well, a little shredded orange peel, salt and dot with bits of butter. Add one quart of water to half a cupful of fine double boiler for fifteen minutes. Then pour over the rhubarb, cover the disk and bake half an hour. Serve with sweetened

Rhubarb Cream Pie.

One cupful of rhubarb chopped fine or grated, one cupful of sugar, a pinch of salt. a grating of nutmeg or lemon peel. Moisten a tablespoonful of cornstarch with a tablespoonful of cold water; then fill the cup up with boiling water, stirring until Beat the volks of three eggs until light, and add them, with the cornstarch, the other materials. Line a pie plate with good light paste, fill with the mixture and bake in a moderately hot oven until cover with a meringue made with the whites of the eggs and half a cupful of confectioner's sugar. Brown delicately in the oven.

Wash the stalks and cut into pieces one inch long. To a dozen stalks add three and incessantly, too-with the private conpints of cold water. Cook in a double boiler until tender. Flavor with grated lemon and careful as he is of each moment of or orange peel or brandy, and sweeten to time, very little of his energy is directed er until tender. Flavor with grated lemon taste. Let stand in a cool place for several hours, then strain and chill. Serve with shaved ice.

Bottled Rhubarb.

Wash and peel the rhubarb and cut into small pieces, as for pies. Fill glass jars, they are with most crowned heads. packing closely, and cover with freshly drawn water. Put on the covers and let stand over night. By next morning you will find that the water has settled in the jars. Fill them up with fresh water and seal the jars closely and put away for win-This will require less sugar than fresh rhubarb, and is nice for pies or sauce. Stuffed Figs.

These are quite popular and can be

Equals Three Pounds of Beef.

that can be served in a second at cost of one cent person should buy Granols. It has a rich, nutty flavor. One pound package contains as much nutrition as three pounds of beef. It is thoroughly cooked and ready for immediate use with the addition of fruit juice or milk.

Readers of this paper who will send the name of a grocer who does not sell Granols, to the Sanitarium Food Co., Battle Creek, Mich., will receive

In ordering of your grocer be sure that a pic-If you want work read the want columns ture of the Battle Creek Sanitarium is on each of The Star. On the occasion of a new ruler the mourn- All grocers; 15c. and 25c. ling and sick.

stuffed either with chopped almonds or pea-nuts, or the whole meats of English walnuts. Remove part of the inside of the fig and press the whole or part of an English walnut ment into it. Press the fig carefully together again, and pile in pyramid form in a fancy bonbon dish. For variety or to carry out a color scheme, the figs are sometimes dipped into soft fondant colored the desired shade with vegetable Have you tried fig fritters? This is com-

paratively a new way of serving them.

The figs are steamed, if the dried fruit is used. They are also preserved with lemon

Macaroni With Tomatoes.

Break half a pound of macaroni into

pieces two or three inches long. Throw into a large quantity (two or three quarts)

of boiling, salted water and keep boiling

vinegar, if tomatoes are not very tart, sea-

Menus for Every Day.

WEDNESDAY.

BREAKFAST.

Cream.

Cream.

New turnips, creamed.

Rhubarb compote. Layonnaise potatoes. Coffee.

Wafers.

Cream.

Eggs a bonne femme.

Tomato mayonnaise.

Potato chips.

Water cress.

Fruit.

Coffee.

Broiled sardines on toast.

Potato and pepper salad.

Cake.

Cereal coffee.

DINNER.

Cream of corn soup.

Stuffed breast of yeal. Brown sauce.

Baked mushrooms.

Browned potatoes. Cold slaw.

Coffee, THURSDAY, BREAKFAST.

Hamburg steak. Creamed potatoes. Sally Lunn, Coffee,

LUNCH.

Potato soup.

Floating Island,

DINNER.

Coffee.

FRIDAY.

BREAKFAST.

LUNCH.

Stewed scallops. Tomatoes. Hashed brown potatoes.

Lettuce. Cocoa. DINNER.

Vegetable soup.

Macaroni au gratin.
Asparagus with eggs. Fruit salad.

Coffee.

SATURDAY. BREAKFAST.

Fruit.

DINNER.

Okra soup.
ot roast.
Browned potatoes.
Stewed cabbage. New beets.

Lettuce salad.

THE SULTAN AT HOME,

Personal Life of the Monarch Who

The secrets of an oriental despot are

usually more worthy of the name than

pelitical secrets as western peoples under-

stand the term. Under governments more

or less popular an inkling of what is go-

ing on behind the scenes is pretty sure to

get about; and, indeed, the backstairs deal-

ings of those in power are usually open

and palpable enough. But in countries

where all government is one huge con-

spiracy of a few against the interests of

the subject another state of things pre-

vails. All who have a foot in the house of

of life will keep them standing shoulder to

the smallest footboy of the palace. We are some centuries past the time when a man

of the royal household was everybody's enemy and a progress of Henry Plantage-net was more dreaded than the descent of

gang of outlaws. But in the east that

time continues, and when the Shah of Peria comes to England he leaves a trail of

beggared people on his road to the sea port. So the people of the palace must always stand or fall together; and secrecy

as to what goes on under the shadow of the throne is not hard to maintain.

Some interest, therefore, attaches to a little work about to be issued in Paris under the title of "Abdul Hamid II." We have reasons for believing its statements

to be authentic, and we venture to think

some of them may interest English read-

ings have become perforce a little "west-ernized" on the surface. The ladies of the

terials; the commander of the faithful buys

the latest invented guns for the armory of the Yildiz Kiosque. But beneath the

skin there is no more of civilization, as we

royal income, for example, which is one of the largest in Europe, is collected by

oriental methods and subject to oriental pillering. "Let them steal so long as they serve me," is the imperial motto.

and so long as the minister or courtier does

not make himself so obtrusively rich as to invite the jealous scrutiny of the ruler, he

is free to make his profit from either public or private purse.

The personal life of Abdul Hamid, however, is one of the most striking illustra-

tions of this phenomenon of a light veneer of western habit overlaying a core of things totally oriental. A tyranny is the natural system of polity in the east, and in Turkey

it is not dissembled, but the personal ex-

istence of the tyrant is passed in doing eastern things in a Western way. Among the most important of the sultan's labors is the hearing of reports of his spies in all

parts of Europe, but newspaper cuttings are the form of information with which he

most likes them to furnish him. His staff

of secretaries is large enough for the most

hard-worked and devoted guardian of the

state, but they are principally employed-

cerns, whims, suspicions and fancies of their master. Tireless as his activity is,

toward national affairs, and public bus-iness is nowhere more delayed and ne-

glected than under this busy ruler.
Concerts, plays and kinematograph enter-

tainments are favorite means with the sul-

tan of dispelling the cares of a throne, as

services of his own dramatic and operatic

troupes are often in request, and any com-

pany that may be visiting Constantinople is usually commanded to favor him with a

private performance. But it is character-istic of the eastern notion of royal dignity

that all mention of these entertainments is strictly forbidden in the Turkish press, and it is rarely that any one outside the family of the sultan is invited to witness them. And, surrounded as Abdul Hamid is

20000000000000

van Houten's

THE BEST

Purity

A breakfast cupful of this

delicious Cocoa costs less

Order it next time-take no other.

Strength

than one cent.

Cocoa

Solubility

understand it, than ever there was. The

alace make use of Parisian dress

The Sultan of Turkey and his surround-

Corn muffins.

Broiled soft-shelled crabs.

Strawberries. Chocolate.

Mutton and barley soup. steak pie. Mashed potatoes. Beefsteak pie. Mashed potatoes Stewed carrots. String bean salad. Cake.

Browned potatoes. Cold s Strawberry Bavarian cream.

Cereal.

Toast.

Cereal.

Spinach.

Boiled rice.

Cereal.

Broiled ham.

Pot roast.

Rhubarb pudding.

Slices cold roast veal.

Broiled lamb chops.

juice and ginger, pickled, spiced, etc.

SYRUP FIGS.

Never Imitated in Quality.

An Excellent Combination.

rapidly until the macaroni is tender when The pleasant method and beneficial effects of pressed between thumb and finger. Drain and blanch by letting cold water run over it for a few minutes. Place the macaroni in a baking dish, season a can of tomatoes with two level tablespoonfuls of butter, a tablespoonful of Worcestershire sauce or the well-known remedy, SYRUP OF FIGS, manufactured by the CALIFORNIA FIG SYRUP CO., illustrate the value of obtaining the liquid laxative principles of plants known to be medicinally larative and presenting them in the form most son to taste with cayenne. Pour over the macaroni, sprinkle bread crums or grated refreshing to the taste and acceptable to the system. It is the one perfect strengthening laxstive, cheese over the top and brown in a quick cleansing the system effectually, dispelling colds. beadaches and fevers gently yet promptly, and enabling one to overcome habitual constipation permanently. Its perfect freedom from every objectionable quality and substance, and its acting on the kidneys, liver and bowels, without weakening or irritating them, make it the ideal lazative.

In the process of manufacturing figs are used, as they are pleasant to the taste, but the medicinal qualities of the remedy are obtained from senna and other aromatic plants, by a method known to the CALIFORNIA FIG SYRUP CO. only. In order to get its teneficial effects and to avoid imitations, please remember the full name of the company printed on the front of every package.

California Fig Syrup Co., SAN FRAMCISCO, CAL

LOUISVILLE, KY. NEW YORK, N. Y. For sale by all Druggists.—Price, 50c. per bottle. fe20-tu,th&s-84tf

with every kind of object of use and luxury that Europe can supply, he passes among them an existence harassed by every kind of suspicion and fear that could assail a potentate of the Arabian Nights. The elaborate ceremony of precaution with which his meals are prepared engages the attention of the highest and most trusted of his officials. The cooking is done in a separate and strongly guarded chamber, and the chef does everything beneath the eye of the sultan's confidential servant. A solemn procession conveys the food and water to the salle a manger, the carafe being sealed and the dishes covered with cloths which are also sealed upon them. These precautions against poison by no means satisfy the sultan. At any moment he may command the official who overlooks the cookery to taste a dish, and a number of pet animals are kept to which the first morsels are given by the royal hand. In his tastes the commander of the faithful is prudently abstemious. No man could watch his health more closely in this respect, and to put on flesh is the dream of his existence. But a man so much a victim to hervous worry can hardly look to get fat, and to whatever food Abdul Hamid treats himself his frame continues shrunken and lebilitated.

In the taste for tobacco, on the other hand, he practices no moderation; this is a craving stronger than any taste for food, a craving stronger than any taste for food, and the cigarette that is between his lips from morning till night can do little to improve a nervous system already shattered by anxieties. In the matter of liquor the suitan is no strict Mussulman, and pleads his health as an excuse for the indulgence in an occasional glass of champagne. It is said that he habitually drinks some cordial before receiving ambassadors and visiting the control of dial before receiving ambassadors and visitors, in order to give a temporary bril-liance to his eyes and complexion; for the "Sick Man" cannot bear to be thought an invalid, and has never yet allowed his severest attacks of illness to be publicly announced. He even goes so far as to doctor himself for most of his ailments. The pitiable state of his nerves makes the night a recurring terror to him. He fears dark-ness like a child, and the whole of the apartments occupied by him, with the surfrom the moment the light falls. Silence, too, is terrible to him, and he can only sleep with the noise of his guard tramping before the palace in his ears. From his sleep he will start up to summon an intersleep he will start up to summon an interpreter for a dream, or to go out and sweep the horizon with strong classes. the horizon with strong glasses. Usually he is sent with difficulty to sleep by the reading aloud of his brother or a favorite power are in the plot, and the merest love of life will keep them standing shoulder to shoulder, from the crowned king down to to his taste is that of the sensational novel, and the more horse there is a layoung to his taste is that of the sensational novel, and the more horror there is to stimulate a morbid taste, the better is he pleased. It is characteristic of him that the only sport in which he excels is rifle and pistol practice; at this he could show the way to most men.

most men.

These are few of the details regarding the life of Abdul Hamid which we have gathered from the work of Adossides Bey. He has no cause to love the sultan, whose persecution of the young Turks drove him from his country; but we believe his ac-count to be faithful, and we have selected only such matter as seemed unlikely to be tinged by prejudice.

SHOPPING IN CHINA,

Loud Talking and Wild Gesticulations Season the Bargaining.

Pearson's Weekly. Although the peculiar civilization of the Chinese has failed to provide the shops of the country with plate-glass windows, mahogany counters, huge mirrors and the seductive shop walker, yet the tradespeople have methods of their own for engaging the attention of the public worthy of notice if not of imitation. To begin with, the competition which forces down the prices of goods in this country is unknown in China. The manufacturers, who own most of the shops, to protect the interests of them-selves and their workpeople, insist on fixing all prices, and when attacked with fits of greed combine to raise the price lists, which to prevent the shopkeeper overcharg-ing, are posted up in the shop. All such shops belong to what we should call a In the free houses the price given for an

article is the result of a prolonged haggle. The Chinese are such experts at bargaining that shops of good repute declare publicly that they sell only at the advertised

Why a Chinaman when haggling should shout at the top of his voice is not clear, but he does; consequently the vociferations of several hundred purchasers and the equally stentorian rejoinders of the tradespeople render a Chinese shopping quarter, when the public is abroad, a veritable pandemonium,

The amounts in dispute are seldom more than a half penny or so, but the parties scream and gesticulate as if their entire fortunes were at stake—the din appearing to be much louder than it really is, owing to the narrowness of the streets, which are seldom more than a few feet across. Shops which decline all abatement have

a signboard inscribed "Fixed price."
Business in China being conducted on principles mostly unknown to the outer world, it is not strange to find that shops and warehouses are never known by the family name of the proprietor. They are distinguished by some sign generally are distinguished by some sign, generally the invention of the owner, who will hold a long and anxious consultation with his family and friends in order to obtain a "hao" which shall embody some felicitious idea. When a new shop is opened or a new-

comer comes into possession the public are nade aware of what has taken place by ong crimson streamers hanging from the signboards. The friendliness which exists between the shopkeeping class and their patrons results in developments of which we know nothing in this country. We should smile at the tradesman who affixed a notice in his window saying that "his wife was not very well that day" or that "his father was dead." In China, in addition to such written announcements, in-creased publicity is afforded by white or ash-colored streamers being suspended from the signboards.

The signboards are also used to record

The signboards are also used to record the death of an emperor. This is done by putting the board, with its letters in gaudy red and gold, into mourning. The paper with which the sides of the board are covered is not black, as it would be with us, but green, and in order that business shall not be interfered with the green paper is dotted all over with the house's name. But the loyalty and grief of the shopkeeper are testified by two streamers on which is inscribed "The kingdom mourns."

Tomorrow We Start a Sensational Watch Sale That'll



Our new store demanded a new

stock of Watches. With our great buying facilities we were enabled to purchase an immense quantity from the makers at special low prices; but we overestimated our display capacity-result, a surplus stock, which we must reduce and sacrifice at once. You'll have the chance to buy a

Watch at Less Than Factory Cost!

Ladies' Watches.

Eight 14-karat Solid Gold Open-face Chatelaine Watches, with finest grade 15-jewel ulckel American movements; cases red, green or blue enamel, Worth \$25 \$50 each. Sale price.

Six Dainty Solid Gold Open-face Chate-laine Watches, with fine enamel minia-tures on back. Worth \$25. \$12.50

Eight Solid Gold Hunting Case Watches, set with five full-cut diamonds in star and crescent designs; American stem \$20 winder, Worth \$40. Safe price...

Five 14-karat Gold-filled Hunting Case Elgin or Waltham Stem Winders \$10 Worth \$18. Sale price......\$10

Twelve 14-karst Gold (elegantly engraved) Hunting Case Waltham or Elgin Stem Winders. Worth \$30. \$17

Men's Watches.

Four 14-karat Solid Gold Hunting Case Waltham or Elgin Stem Winders. Worth So. Sale \$22.50

One 14-karat Solid Gold Hunting Case Howard Watch. Worth \$75. Sale \$45

Ten 14-karat Gold-filled Hunting Case Waltham or Elgin Stem Wind \$10 ers. Worth \$20. Sale price.....

Six 14-karat Solid Gold New Thin Model Open-face Waltham or Elgin Stem Winder. Worth \$45. \$23.50

Six 14-karat Gold-filled Open Face, dust proof, thin model case with extra fine 15-je well patent regulator, American movement. Worth \$12.50 \$25. Sale price. In addition to the above list we have about forty single Watches too numerous to enumerate, to be sold at greatly re-duced prices.

These Watches have the same guarantee as if sold at regular prices.

Watches Are Handsome Gifts for the Boy or Girl Graduate.

R. HARRIS & CO

Corner Seventh and D Sts. N.W.

One Block From Pa. Ave. *********************************

\$^^^^^

FOR MEN'S SUITS

WORTH UP TO \$16.50.

From tomorrow morning until Saturday night you may choose from 800 Men's Suits. regularly selling up to \$16.50, at \$9.85 for choice.

They are Fancy Cheviots, Cassimeres, Tweeds and Worsteds-the swellest styles of the season. Some of the nobbiest suits in our stock are

among them-sacrificed because we have too many on hand. You can thank the bad weather for this

chance-if weather conditions this spring had been normal they would have been sold long ago. As it is, we have just 800 more Suits on hand than we should-so out they go at a fraction of their worth.

We are sure that you have never before had a chance like this so early in the season-a choice from the season's best styles at nearly

All of them are "Eiseman-make" Suitsfresh from our own factory-and if any are leftback they go into regular stock at full price.

EISEMAN

Cor. 7th and E Sts.

.

ing streamers are changed for red onesa color in China symbolizing joy. The dis-play of bunting outside Chinese shops always strikes the Europeans as strange, but it serves its purpose.

We shall have our work cut out when the time comes to destroy the popularity of the candle in China. This is how the candle dealers, a mighty imaginative body, it would seem, invest their dips with poetry After detailing the varieties they deal in the announcement proceeds: 'At eventide the mandate came from courts of Hau. On hearing that mighty name the scholars hur ried to the tower and studied there by candlelight."

Dyers in China may be expert, but they are not modest. "We deal in kingfisher and dark blues, also double blacks. We rival in our workmanship celestial manufactur-

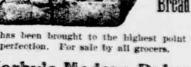
Another dyer, after declaring that the



Corby's

By paying the closest attention to little

details and providing only the best of



should deal only at the right sign allows them to infer that he is alluding to his own by stating that his is the "double-

headed phoenix." Although there are over 1,000,000 shops in China, it is safe to say no two signs are alike. As the Chinese are a strange mixture of

GRAIN COFFEE

Some people can't drink coffee; everybody can drink Grain-O. It looks and tastes like coffee, but it is made from pure grains. No coffee in it.

Grain-O is cheaper than coffee; costs about one-quarter as much.

All grocers; 15c. and 25c.

As the Chinese are a strange mixture of good sense and superstition, strange scenes are to be witnessed in the shops. The materials of which a prescription is composed to street with the prescription is composed to the middle of the street by the shopkeeper, and his customer has the belief that if the mess is snifted at by the horse on which the spirit of the "Tien-i-star" rides the result will be certain to be favorable to the patient. The "Tien-i-star," or "celestial cure," is invariably believed to prowl the streets nightly in order to watch over those who have been allying and sick.

